

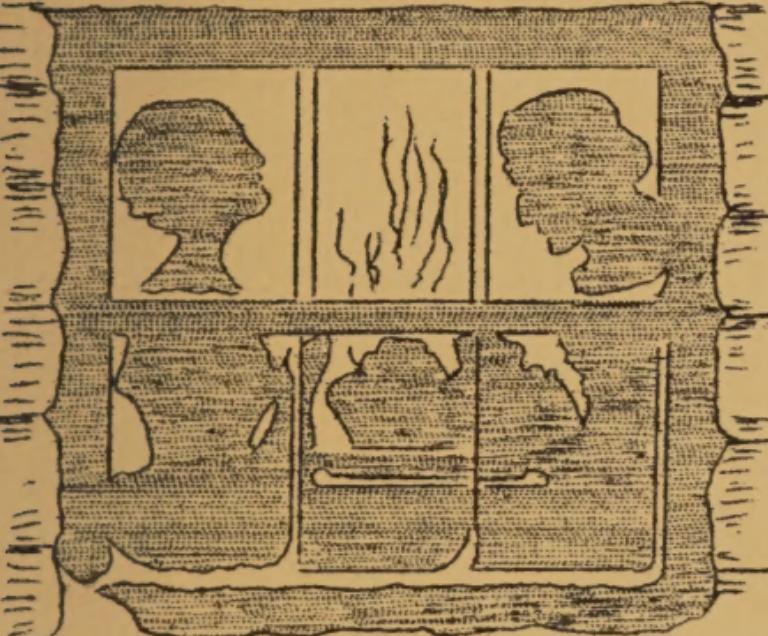
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2297 - SPECIAL SALE -  
1943  
CHOICE WILD RICE for EATING

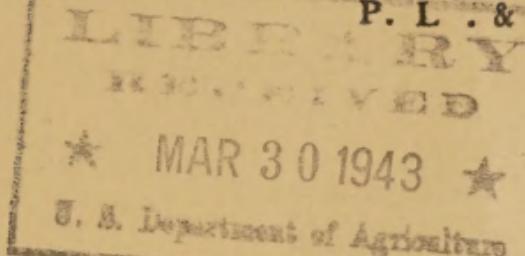
SERVED BY AMERICA'S FINEST EATING PLACES



RETURN POSTAGE GUARANTEED

TERRELL'S 240 WINNEBAGO ST.  
OSHKOSH, WIS.

Sec. 562,  
P. L. & R





# TERRELL'S AQUATIC NURSERIES

Fancy Wild Rice For Table Use - The Original American Health Food

240 Winnebago St. OSHKOSH, WIS. Phone 3347

New Crop Fancy Wild Rice  
Ready For Your Game Dinners

WILD RICE was a favorite cereal food of the early settlers in the Great Lakes region. When white people first came here they found the Indians harvesting this American grain and cooking it with duck, venison or other game or serving it just as a cereal. America's best eating places place it on their menus today -- sanitarians serve it as it is easily digested and chock full of health-giving vitamins and minerals.

Terrell's offer you the best in wild rice, slightly parched in the old-fashioned way that brings out its delicious nutty flavor. Terrell's Fancy Wild Rice is as different from tame rice or common "machined" wild rice, as an old-fashioned, hickory-smoked ham (like grand-dad used to serve) is when compared with a slab of salt pork.

Terrell's offer you their fancy  
parched Wild Rice while the present sup-  
ply lasts, at about 20% less than the  
usual price.

Why not order some for your game  
dinners, a treat or as gifts to friends?  
Packed in either regular packages or gift  
packages as desired and sent to any address.

Owing to crop shortage, we suggest  
ordering your supply while available.

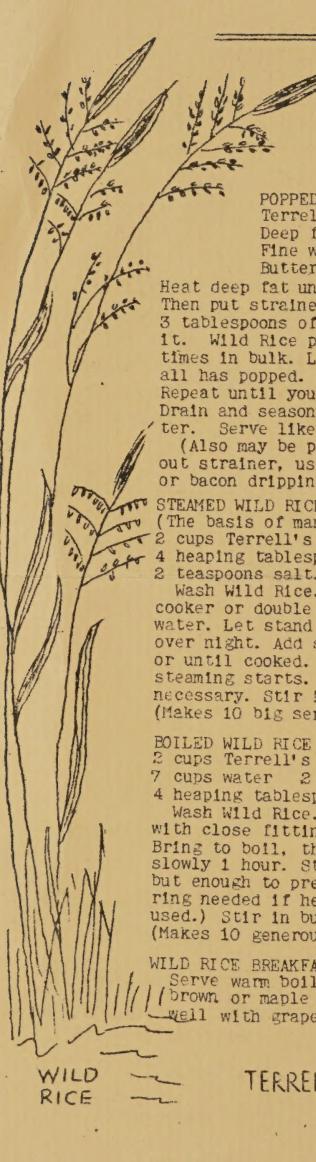
Some of our favorite recipes for pre-  
paring Wild Rice, which have been handed  
down in our family, are given on the next  
page --



Use WILD RICE with  
Game or Fowl, also  
as breakfast cereal;  
dessert, popped and  
served like nuts, etc.

# WILD RICE RECIPES

(Recipes Sent With Every Order)



There are 2 basic ways of cooking wild rice:  
(1) Popping in deep fat  
(2) Boiling or steaming

## POPPED OR PARCHED WILD RICE

Terrell's Fancy Wild Rice  
Deep fat or cooking oil  
Fine wire strainer  
Butter Salt

Heat deep fat until it smokes slightly. Then put strainer in fat and sprinkle 1 to 3 tablespoons of uncooked wild rice into it. Wild Rice pops and swells about 3 times in bulk. Let brown slightly after all has popped. Requires about 2 minutes. Repeat until you have desired amount. Drain and season with salt and melted butter. Serve like nuts or with meat.

(Also may be prepared in spider without strainer, using just enough hot fat or bacon drippings to cover wild rice.)

## STEAMED WILD RICE

(The basis of many recipes)

2 cups Terrell's Fancy Wild Rice  
4 heaping tablespoons butter  
2 teaspoons salt Water

Wash Wild Rice. Put in cast aluminum cooker or double boiler. Just cover with water. Let stand for 4 hours or preferably over night. Add salt. Steam for 20 minutes or until cooked. Turn fire low after steaming starts. Add more water only if necessary. Stir in butter while hot. (Makes 10 big servings.)

## BOILED WILD RICE

2 cups Terrell's Fancy Wild Rice  
7 cups water 2 teaspoons salt  
4 heaping tablespoons butter

Wash Wild Rice. Drain. Put in stew pan with close fitting cover. Add water. Bring to boil, then turn flame low. Boil slowly 1 hour. Stir as little as possible, but enough to prevent burning. (No stirring needed if heavy cast aluminum is used.) Stir in butter while hot. (Makes 10 generous servings.)

## WILD RICE BREAKFAST FOOD

Serve warm boiled Wild Rice with white, brown or maple sugar and cream. Goes well with grape jelly or baked apple.

## WILD RICE FOR LUNCH OR DINNER

Serve boiled Wild Rice with meat in place of potatoes or as an extra vegetable. America's finest eating places serve it with all kinds of game and fowl. Grape jelly or cranberries go well with it.

## WILD RICE DRESSING OR STUFFING

NO. 1.  $\frac{3}{4}$  cups hot boiled Wild Rice  
1 tablespoon chopped onion  
1 tablespoon chopped parsley  
4 tablespoons butter. Salt. Pepper.  
Cook onion and parsley in hot butter about 5 minutes. Do not brown. Mix with wild rice, adding salt and pepper to taste.  
Stuff fowl or game and roast.  
NO. 2. Make your favorite dressing, but substitute boiled Wild Rice for 1/3 or more of bread or cracker crumbs.

## WILD RICE DESSERTS

### WILD RICE DELIGHT

Boiled Wild Rice Marischino Cherries  
Chopped Walnut or other nut meats  
Apple Sauce Sweetened Whipped Cream

Place 2 tablespoons of apple sauce in dish. On this place 2 tablespoons cold, boiled Wild Rice, over which scatter chopped nut meats. Cover with whip-cream --garnish with nut meats and cherry.

### WILD RICE FRITTERS

While warm place boiled Wild Rice in molds or in form from which it can be sliced when cold. Place molded pieces or slices in wire basket and fry in deep fat. Drain and serve with maple syrup or grape or cranberry jelly.

### WILD RICE PUDDING

2 cups boiled Wild Rice. 3 cups Milk.  
1 cup Raisins. 4 Eggs. Pinch of Salt.  
1 cup Sugar or sweeten to taste.  
Flavor with Nutmeg or Lemon Extract.  
Bake until about like custard.  
Serve plain or with Grape Jelly.

### DELIVERED PRICES

	E. of Rockies	W. of Rockies
1 lb.	\$1.00	\$1.10
$\frac{2}{3}$ lb.	\$2.50	\$2.65
5 lb.	\$4.50	\$4.75

TERRELL'S WILD RICE FOR TABLE USE IS FULLY HULLED,  
RECLEANED AND SLIGHTLY PARCHED.

**SPECIAL!!**

GOOD WILD RICE  
AT A LOWER PRICE  
While it Lasts.

**Cracked Wild Rice**

Smaller and more  
cracked than our  
Fancy Grade. Cooks  
up well and has  
fine flavor.

**Delivered Prices (U.S.)**

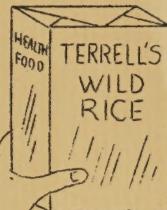
1-lb. pkg. .... 75¢  
2½-lb. " ..... \$1.75  
5-lb. " ..... \$3.25

CANADA at 5¢ per lb.  
more to cover postage

**ORDER BLANK****TERRELL'S FANCY  
WILD RICE  
FOR TABLE USE**

"THE ORIGINAL AMERICAN  
HEALTH FOOD"

TERRELL'S  
240 Winnebago St.  
OSHKOSH,  
WIS.



A  
Pound  
Makes  
15  
Big  
Servings

Mark order X if Gift Package is  
desired.

**Satisfaction Guaranteed**

Otherwise shipment may be re-  
turned for refund within 5 days.

**DELIVERED  
PRICES**

	E. of Rockies	W. of Rockies
1-lb. pkg.	\$1.00	\$1.10
2½-lb. "	\$2.50	\$2.65
5-lb. "	\$4.50	\$4.75

CANADA, TO COVER POSTAGE,  
add 5¢ per lb. to W. of Rockies Rate

Send to:

Address

Lbs.

Please state whether Fancy or Cracked grade is desired.

Ordered by

I enclose \$ \_\_\_\_\_ Send C.O.D. (\_\_\_\_)

(over)

Use This Space For Orders or Instructions If Desired.